Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2018

Historical grape variety of the region, able to establish itself in all types of soil.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Blending of plots located in Puligny and Corpeau.
Wine-Growing method : sustainable
Harvest: 100 % manual
Soil : Calcareous clay, Silty clay
Production area : 1600 ha
Altitude : 220-230 m
Average age of vines : 36 years

VINIFICATION

100% Aligoté

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grapes

9 months,
100 % in stainless steel tank

12,5% vol.

TASTING

Tasting note

Touch of butter, notes of cut hay and minerality. A delectable and gourmet wine with fatness on the palate.

Food pairings

Ideal with jambon persillé, or mixed with blackcurrant cream "Crème de Cassis" to create the famous apéritif: le Kir.

Serving temperature : 10-12°C

Should be drunk between : 2020-2023

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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